

ALL DAY MENU

11am - Close

STARTERS

TUSCAN TOMATO SOUP - 8 (vg)

dairy-free

WINGS - 24 per dozen / 15 half

CHOICE OF: sweet & spicy sambal
savory barbeque -or- traditional buffalo

SALADS

ADD CHICKEN - \$8 full or \$5 half
ADD SALMON FILET - \$12 ADD SKIRT STEAK - \$15

CAESAR - 14 full / 8 half

parmesan, fried capers + crispy croutons

BABY KALE - 17 full / 10 half (vg)

currants, toasted almonds, parmesan
breadcrumbs + vinaigrette

GREEK - 16 full / 9 half (ve)

romaine lettuce, feta cheese, kalamata olive
cucumber, cherry tomato
red onion + garlic vinaigrette

SIDES - 8 full / 5 half

Add Truffle & Parmesan - 4 full / 2 half

TATER TOTS - cajun house seasoning

SWEET POTATO FRIES - sea salt

FRENCH FRIES - black pepper + thyme

ONION RINGS - house recipe

CRAFT YOUR OWN BURGER

make it gluten free with a lettuce wrap

CHOOSE YOUR PROTEIN

SIRLOIN - 15 / TURKEY - 15

BEYOND - 20 / SALMON FILET - 22

lettuce, tomato, pickle, and onion available upon request

ADD-ONS + \$4 each

BACON / PROSCIUTTO / AVOCADO / PORTOBELLO

CHEESE + \$2 each

AMERICAN - classic
MOZZARELLA - mild & soft
PEPPER JACK - spicy
MEZZO SECCO JACK - mild & medium-dry
PEPPER JACK - spicy

PREMIUM CHEESE + \$3 each

EMMI GRUYERE - robust swiss style
PRELIBATO GORGONZOLA - semi-soft
FARMHOUSE WHITE CHEDDAR - lightly sharp

EXTRAS + \$2 each

ARUGULA / JALAPEÑO / CARAMELIZED ONION
ROASTED RED PEPPER / HATCH GREEN CHILE
ROASTED TOMATO / FRIED EGG

SAUCES + \$1 each

BARBEQUE / BLUE CHEESE / CHIPOTLE AIOLI
GARLIC AIOLI / HONEY-DIJON / RANCH
PESTO / THOUSAND ISLAND

BRUNCH

25° BREAKFAST* - 19

two eggs any style + cheesy hash browns
CHOICE OF: bacon, pork sausage,
chicken-apple sausage or canadian bacon

BREAKFAST PATTY MELT* - 21

burger patty, american cheese, bacon, fried egg
caramelized onion, mayo + thick cut brioche

25° EGG SANDWICH* - 18

two over medium eggs, canadian bacon
farmhouse cheddar, lettuce, tomato + herb aioli

SANDWICHES

L.A. STREET DOG - 17

bacon wrapped, caramelized onions,
roasted peppers, garlic aioli + ketchup

**OLD STYLE COUNTRY GRIDDLE
SEARED CHICKEN - 17**

organic chicken, swiss cheese, arugula, tomato,
red onion, lemon herb aioli + ciabatta

GOURMET GRILLED CHEESE - 15 (ve)

american cheese, emmi gruyere
mezzo secco jack + thick cut brioche
add tuscan tomato soup + \$4

"SHE'S SO L.A.!" - 17 (vg)

mushroom, caramelized onion, roasted tomato
arugula, roasted red peppers + ciabatta
add tuscan tomato soup + \$4

CHEF RECOMMENDED

CHOICE OF: SIRLOIN or TURKEY
SUB BEYOND - \$5 or SUB SALMON FILET - \$7

ASK YOUR
SERVER ABOUT OUR
**BURGER OF THE
MONTH**

Nº1 BURGER* - 21

mozzarella, prelibato gorgonzola, bacon
caramelized onion, arugula + thousand island

Nº2 BURGER* - 20

mozzarella, crispy proscuitto
roasted tomato + pesto

Nº3 BURGER* - 19

mezzo secco jack, avocado
hatch green chile + chipotle aioli

DESSERTS

OLD FASHIONED CHOCOLATE FUDGE CAKE - 12

fresh berries + whipped cream

N.Y. CHEESECAKE - 12

blueberry compote

vg = vegan / ve = vegetarian

An 18% service charge + applicable tax will be added to your bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.